# **Summer Food Service Program**

The Summer Food Service Program (SFSP) is funded nationally by the U. S. Department of Agriculture's Food and Nutrition Service (FNS), administered by the State Department of Social Services in South Carolina, and primarily operates during the summer months. The program is operated locally by approved public or private nonprofit sponsoring organizations under annual program agreements with the Department of Social Services. Sponsors receive federal reimbursement to cover the administrative and operating costs of preparing and serving free meals that meet SFSP meal patterns to eligible children at one or more food service sites.

The SFSP was established to ensure that children in needy areas could continue to receive nutritious meals during school vacations that are comparable to those served under the National School Lunch and School Breakfast Programs during the school year. Free meals are provided to all children at approved SFSP open or enrolled sites in areas with significant concentrations of low-income children. Current law defines such an area as one in which one-half or more of the children are from house-holds with income at or below the eligibility level for free and reduced-price school meals—185 percent of the federal poverty guidelines,

# **Eligibility**

## **Participant Eligibility**

Children age 18 and under may receive meals through the SFSP. A person nineteen years of age and over who is determined by a state or local educational agency to have a mental or physical disability, and who participates during the school year in a public or private nonprofit school program established for the mentally or physically disabled, is also eligible to receive meals.

# **Sponsor Eligibility**

To be eligible to participate in the SFSP, every potential organization must meet certain require-

ments. One of the requirements is that the organization must be:

- A public or private nonprofit school food authority;
- A public or private nonprofit residential camp;
- A public or private nonprofit college or university participating in the National Youth Sports Program;
- A unit of local, county, municipal, state or federal government; or,
- Any other type of private nonprofit organization.

# Important Point!

The following options are available to school food authorities for operation of feeding programs during the summer months.

- Operate the Summer Food Service Program (SFSP) as a sponsor or as a vendor for sponsors operating through the Department of Social Services.
- Operate the Seamless Summer Food Service Program (SSFSP) under the National School Lunch Program through the Department of Education.
- Operate the regular National School Lunch Program (NSLP) and/or School Breakfast Program (SBP) for academic summer schools by continuation of the school year program.

# **Seamless Summer Food Service Program**

Beginning in Summer 2002, school food authorities (SFA) were encouraged and allowed to implement a Seamless Summer Food Service Program (SSFSP) by filing a waiver with the United States Department of Agriculture (USDA) to operate a breakfast, lunch, and/or an afterschool snack program during the summer months as a continuation of their regular program. Form 1 Section 17, Seamless Summer Feeding Waiver Request, is submitted to the State office to implement this option. A full size form for printing may be found in Section 27.

The major difference in operating the regular school year programs and a Seamless Summer Program is the requirement to advertise and open doors to the local community children to have meals at the approved waiver sites. SFAs claim reimbursement for these meals through the State Department of Education (DOE) in the same manner and at the same National School Lunch

Seamless Summer Feeding Walver Request

FY:

Part A: Identify School Food Authority (SFA); describe waiver request and special provisions

1. Information about the SFA requesting the waiver
Name, address, and phone number of responsible SFA official requesting the waiver.
Name:
Title:
Address:
Phone Number:

2. Describe the walver request

(The SFA) seeks approval under the waiver provisions found in section 12(1) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1760) to operate a Seamless Summer Feeding Waiver in specific locations within its jurisdiction, referred to as wahver sites.

The waiver combines features of the National School Lunch Program (NSP), the purpose of this waiver is to feed children in low-income areas during the summer months (or during extended breaks of a year-round school schedule). This waiver reduces paperwork and administrative burden that is normally associated with operating all three programs. To accomplish this.

(the SFA) requests a waiver of signification portions of the SFSP Federal regulations at 7 CFR Part 225. Specific provisions to be waived are identified in Part B. In lieu of SFSP regulations that are waived,
SFSP regulations that are waived,
SFA) will follow corresponding requirements, where applicable, in the NSLP and SBP regulations at 7 CFR Parts 210 and 220, respectively.

3. Special provisions of the Seamless Summer Feeding Waiver, which are described in the following paragraphs numbers 3(a) – 3(l).

3(a) General Program Administration and Sponsor Responsibilities
As required in §225.14(c)(1) of the SFSP policy (established in the body of regulations, instructions, handbooks, and other written guidance) to choose waiver sites.

and Breakfast Program reimbursement rates effective during the regular school year.

This initiative was in response to the need to expand program access to students who do not have nutritious meals available to them during the summer. According to the latest statistics, only 3.25 million, or 1 in 5, of the 15.5 million students eligible for free and reduced-price meals have access to meals when schools are not in session.

Potential sponsors must demonstrate that they have the necessary financial and administrative capability to meet SFSP objectives and to comply with program regulations. They must also accept final financial and administrative responsibility for all sites under their sponsorship.

Management responsibilities cannot be delegated below the sponsor level. The quality of the meal service, the conduct of site personnel, and the adequacy of record keeping reflect directly upon the sponsor's performance. This performance is subject to audit by the State Department of Social Services, the Department of Education, the USDA's Office of the Inspector General (OIG), and the General Accounting Office (GAO).

#### Site Eligibility

Sponsors may operate the SFSP or the SSFSP at one or more "open" or "enrolled" sites—the physical locations where program meals are served to children and at which children consume meals in a supervised setting. Sites must be approved as meeting the USDA prescribed definitions for "open" or "enrolled" sites.

#### Open Sites

Open sites are those at which meals are made available to all children in the area. Restricted open sites are those that are initially open to broad community participation, but at which the sponsor restricts or limits attendance for reasons of security, safety, or control.

Open sites serve children in geographical areas where 50 percent or more of the local children are eligible for free or reduced-price school meals. As such, sponsors of open sites are reimbursed for all student meals that meet meal pattern requirements at the free reimbursement rate. The percentage

must be documented by data provided by local public and nonprofit private school officials, welfare and/or education agencies, zoning commissions, census tract data, or other appropriate sources.

School or census tract data can be used to qualify an eligible site. In most cases, current-year school data provides the most accurate representation of an area's current economic circumstances. When sponsors use school data, they must contact the school (or schools) serving the children who live in the area where they intend to offer the program. The local public school district and nonprofit private schools serving the area can then provide sponsors with the number of children who are eligible for free and reduced-price meals through the National School Lunch Program and/or School Breakfast Program and the total enrollment(s) of the school(s).

Seamless waiver sponsors must submit the following information to the South Carolina Department of Education documenting the eligibility for each site they intend to operate:

- The names of the public schools used to establish eligibility,
- The number or percentage of all children eligible for free and reduced-price meals who are enrolled in those schools, and
- The total number of children enrolled in those schools.

The South Carolina Department of Education will determine the eligibility of each proposed site located in the area based on the data submitted by the school district Seamless Summer sponsor.

Form 2 Section 17, Summer Meal Program Waiver Sites, and Form 3 Section 17, Summer Meal Program Participation, provide the required information to the State office. Form 3 includes information on both Seamless Waiver sites and regular academic programs operating during the summer. Full size forms for printing may be found in Section 27.

#### Enrolled Sites

Enrolled sites serve only identified groups of children on a daily basis. Enrolled sites are usually established where:

	Summer I	Meal Prog	gram Waiver Site Location and Summer	Description*	n to Waiver	Request)	
School Food Authority (SFA)						Pag	e of
Name and Address of Site	Year- Round Calendar (check if yes)	Percent of Free/Red Eligibility	Type of Site (i.e., open, restricted open, closed enrolled, migrant, camp)	Operating Organization	How Advertised to Community	Additional Information (closed enrolled sites and camps, see item 3b of Waiver Request)	Days and Hours of Operation
	0						

		Summer Meal Pr School	ogram Participi ols/Sites*	ation			
		Summer _	(Year)				
School Food Au	thority (SFA)				Page	of	
SA Use Only Assigned Program #	School/Site (Name and Address)	Place a check in the poperated and enter et	(1) Seamless Summer Walver Place a check in the proper Program Place a check in the proper program duction program to be operated and enter effective dates under each program checked. Note: Chyl 2 cut of the 3 programs can be operated at one waiver state.			(2) Regular Summer School Academic Meal Program* Note: The anack program is not allowed unice summer achool students attend an enrichment program after the regular achool date.	
		Breakfast	Lunch	Snack	Breakfast	Lunch	
				0			
					0	0	
		-		-	0		
		-	0	-	0	0	
				-	0	0	
				-			
		-		0		0	
		-		-		0	

- An identified group of needy children live in a "pocket of poverty"; not reflective of the community's economic status.
- Identified needy children are transported to a congregate meal site located in an area with less than 50 percent eligible children;
- A program providing recreational, cultural, religious, or other types of organized activities operates for a specific group of children with the exception of an accredited summer school; or
- A sponsor limits attendance at an otherwise open site for the participants' safety, or due to limitations of staffing or site capacity.

School food authorities have been able to use free and reduced-price applications and direct certification information collected during the school year to document the eligibility of the SFSP enrolled sites they sponsored. Recent changes in the law now allow all sponsors to use school-based eligibility information to document an enrolled site's eligibility for the SFSP. It should be noted that schools are not required to share this information with sponsors.

Sponsors of enrolled sites must have the following information on file at the site:

- Records of the total number of children enrolled at the site and
- List(s) of income eligible children provided by the school system, or
- The actual eligibility forms for income eligible children.

## Open to Enrolled

Sometimes enrolled sites are initially open to broader community participation, but sponsors later limit attendance for security, safety, or control reasons. In these situations, sponsors can document site eligibility through the use of the same data sources used for open sites (e.g., free and reduced-price enrollment percentage in area schools, census tract data, etc.). However, if this method of site eligibility is chosen, the sponsor must:

- Use recent data to document that the area in which each site is located is actually eligible,
- Make it publicly known in its media release that the site is open on a firstcome-first-serve basis to all children of the community at large, and
- Give the reason(s) that the site's enrollment will be limited.

## Summer Schools

If a sponsor intends to operate the program at a site where an accredited summer school program is in session, the sponsor must ensure that the food service is open to all children residing in the area served by the site. The sponsor is encouraged to make a reasonable effort to promote the availability of the SFSP to the children in the surrounding community. If a summer school site is not open to the

children of the community and provides meals only to enrolled summer school students, the site is not eligible to participate in SFSP or SSFSP. In such cases, it would be more appropriate for the school food authority to continue to serve meals through the National School Lunch Program and the School Breakfast Program and not participate in the SFSP as a DSS or Seamless Summer sponsor.

# **Meal Service**

Since sponsors must assume administrative and financial responsibility for total program operations at all sites under their supervision, they must be certain that a site can offer a quality meal service before they decide to sponsor that site. The following paragraphs outline several major issues that should be considered when the sponsor evaluates sites.

#### **Facilities**

Sponsors are responsible for choosing the most appropriate facilities available for food service. If sponsors prefer on-site meal preparation, they should visit all sites to:

- Make sure that sites offer the appropriate facilities and equipment for meal preparation and service for the anticipated number of children, and
- Check that sites can meet state and local public health standards and have or can obtain the required health department certification. The sanitation or health inspector from the local health department can assist in establishing compliance with state and local rules and regulations.

# Supervision

According to program meal service requirements, sponsors should assess how much supervision will be necessary to ensure proper program operations. These supervisory needs will differ from site to site.

# **Serving Capacity**

Sponsors need to determine the maximum number of children who can be served at the sites where they plan to serve meals. When determining the

number of children they will serve at their various sites, sponsors should consider three factors:

- · Their administrative capabilities;
- The capacity of each site for serving children; and,
- The number of children living in the area of each site who are likely to participate.

The importance of sponsors determining as accurately as possible the number of children each site will serve cannot be overemphasized. They can plan their programs adequately only when they know approximately how many children they will serve (and therefore about how much total potential reimbursement they will receive). An excellent way for sponsors to find out the potential number of participating children is by contacting schools and other children's organizations in the areas of their sites. Then determine the number of needy children within a short walking distance of the site.

#### **Activities**

If possible, sponsors should select sites that offer organized activities during the day. Sponsors should determine whether there are any year-round public service programs in the community that might serve as sites. These sites will usually have facilities that can be used for the meal service and have a permanent staff. The majority of Seamless Summer sites offer summer academic programs with the neighborhood children invited to participate during meal service.

# **Number of Sites**

In addition to selecting the site locations at which meals will be served, schools must decide how many sites will be administered. This decision will depend greatly on the need for a site in the area, the administrative capabilities of the sponsor, and the size of the programs at each site.

The number of programs operated must be consistent with the size and expertise of the available administrative staff. A small sponsor with limited administrative experience should carefully place limits on the number of sites where it will offer meals. Approved Seamless Summer Programs have ranged from one site to over 60 sites operated.

# **Meal Requirements**

The goal of the SFSP as well as the NSLP and SBP is to serve nutritious meals that meet meal requirements and that are appetizing to children. Careful menu planning is necessary to meet this goal.

Meal pattern requirements assure well-balanced meals that supply the kinds and amounts of foods that children require to help meet their nutrient and energy needs. The meal patterns establish the minimum portions of the various meal components that must be served to each child in order for the participating sponsor to receive reimbursement for each meal. For SFAs participating in the Seamless Summer program, all meals and/or snacks served must meet regular school lunch, meal supplement/ snack, and/or breakfast program requirements. Detailed information on meal/snack requirements are found in the corresponding section in this manual.

# **Meals Prepared in Schools**

Schools participating in NSLP or SBP are accustomed to preparing meals that meet federal nutritional requirements. Sponsors serving meals that are prepared in schools may, with prior approval from the Department of Social Services, use the meal requirements of those programs instead of the SFSP meal patterns. Seamless Summer Programs must serve meals that meet National School Lunch and Breakfast Program requirements.

# **Number and Type of Meals**

Regular open or enrolled sites may be approved to serve up to two meals each day, either breakfast and lunch, or lunch and a snack, or a snack and supper. Supper meal pattern requirements are the same as lunch. Sites may provide lunch or supper, but not both.

# Offer Versus Serve

Offer versus serve (OVS) in the SFSP can simplify program administration for school-sponsored sites while maintaining the nutritional integrity of the SFSP meal that is served. All school sponsored sites—regardless of the location of the sites—may use OVS in the SFSP by following the breakfast or lunch OVS guidelines.

# Other Requirements for Meal Service

In addition to serving meals that meet meal pattern requirements, sponsors must be certain that sites comply with the following rules when serving meals:

- Serve the same meal to all children. This
  means all children receive a meal meeting the meal pattern requirement, and
  that all meal choices are available to all
  children.
- Ensure that children eat all meals on-site at the approved and advertised serving time. Site personnel must be sure to supervise all children on the site while they are eating meals. Only meals that children eat on-site are eligible for reimbursement.
- Ensure that all children in attendance at the site receive one meal before any child is served a complete second meal and before any adult meals are served.
- Adhere to local health and sanitation regulations.
- Make adequate arrangements for food service during inclement weather if meals are usually served at an outdoor site.

# **Monitoring**

# **Accurate Point of Service Counts are Critical!**

It is critical that site personnel and monitors understand the importance of accurate point of service meal counts. Meal counts should represent only the number of meals actually served to children. Only complete meals served to eligible children can be claimed for reimbursement. Therefore, meals must be counted at the actual point of service (i.e., meals counted as they are served) to ensure that an accurate count of meals served is obtained and reported. Counting meals at the point of service also allows site personnel to ensure that complete meals are served.

# Visits and Reviews

When monitors observe program operations at sites, they will usually make either a "visit" or a "review." A site "visit" requires a monitor to ensure

that the food service is operating smoothly and that any apparent problems are immediately resolved. These site visits must not be confused with pre-operational visits. A site "review" requires the monitor to determine if the site is meeting all the various program requirements. To accomplish this, a monitor will have to observe a complete meal service from beginning to end. This includes delivery or preparation of meals, the meal service, and clean up after meals.

## Requirements

Sponsors must ensure that they meet minimum monitoring requirements. Seamless Summer and Summer Food Service Program regulations require:

Pre-operational Visits

Pre-operational visits are to be conducted before a site operates the summer program. These visits are required for all new and problem sites to determine that the sites have the facilities to provide meal service for the anticipated number of children in attendance.

Site Visits

Sponsors must visit all sites at least once during the first week of operation.

Site Reviews

Sponsors must review all sites at least once during the first four weeks of program operation. If a site operates less than four weeks, the sponsor must still conduct a review.

When conducting a "visit," a monitor need not be present during entire meal service—as opposed to a "review" which would require a monitor to be present before, during, and after the meal service to observe all aspects of the site's operations.

If any problems are found at the sites, prompt action must be taken to correct the problems. Monitors should follow up on problems found in previous reviews and inspections by the health department and document that corrections were made. Also, monitoring must continue throughout the summer at a level sufficient to ensure that sites comply with program regulations.

# Reports

All visits and reviews must be documented. Records of visits and reviews will help sponsors assess the operation of their sites. Records are only useful, however, when they are carefully reviewed by sponsor personnel and when follow-up monitoring is scheduled to ensure that any suggested corrective actions have been taken to improve site operations.

To meet review requirements for the Seamless Summer Program, sponsors must visit each waiver site within the first three weeks of operation. To document this visit, Form 4 Section 17, Food and Nutrition Service Seamless Summer Site Visit Report (or a similar on-site review document) can be used. A full size form for printing may be found in Section 27. This form will be used by State staff when reviewing the Seamless Summer Food Service Program. In addition to the individual site form content; local monitoring requirements, civil rights compliance, program promotion activities, and general administration are assessed.

Seamless Summer Prog	gram Review	Form		
School Food Authority:	_			
Site Name:				
Address:				
Date of Review:				
1. Menu plan for this site:	NSMP/ Assisted NSMP	☐Traditional	Enhanced	Othe
2. Offer vs. Serve? ☐ Yes ☐ No	If yes, # items required:	Breakfast:	Lunch/Supper:	
3. Site Type:	Open Restricted Open		Enrolled Migrant	Camp
Answers marked with an asterisl page or in General Comments	k (*) must be expla	ained on this	Comments/Expla	ınation
4. Is the site operating in accordance with provisions of the approved waiver for: A. Site Type?	□ Yes □	No*		
B. Meals offered?	☐ Yes ☐	No*		
C. Meal service time (observed meal?)	☐ Yes ☐	No*		
5. If the site is an academic summer school, are provisions to open the site to the community adequate?	□ Yes □	No* □N/A		
A. For enrolled sties and camps: are the applications approved properly?     B. For enrolled sites only: Is 50% or	☐ Yes ☐	No* □N/A		
more of the enrollment free/reduced eligible?	□ Yes □	No* □N/A		
7. Meal Observed		ch PM Snk Supper		
8. Does the meal as offered contain the required menu items/components for the applicable menu planning system?	□Yes □	l No*		
Does the meal counting system produce an accurate count of reimbursable meals?	□Yes □	No*		
10. Any Food Safety/Sanitation Problems noted?	□Yes* □	No		
11. Participation: As estimated on application				
As Observed on day of visit				

At a minimum, the following six questions must be addressed:

- Is documentation available to support site eligibility? As an open site, the school or linked location must have at least half of the children in the area eligible for free or reduced-priced meals.
- 2. If site is open, have children in the community been invited and are they being served? All children 18 years of age or under are eligible to receive free meals at an open site. Copies of public advertising documents should be available and must include the required non-discrimination statement.
- 3. Are ineligible adults being served? Only those individuals over age 18 that are mentally or physically disabled are eligible to receive free meals under the Seamless Summer Food Service Program. Any other meals served to adults are considered ineligible and cannot be claimed for federal reimbursement.
- 4. Do meals served meet reimbursement meal pattern requirements for breakfast, lunch, and/or the snack program? Note that reimbursement is not claimed for more than two meal programs at the site. Are productions records available to support the meals provided at this site?
- 5. At a minimum, are written records of meal counts maintained by date for each meal program offered? Compare the total count on the day of the review with the previous four days. The daily count should not reflect more than a 20 percent variance from the other reported counts without an acceptable explanation.
- 6. Are controls in place to prevent food and/ or meals from being carried from the site premises? All meals must be consumed on site with the only exceptions made for organized field trips that are part of a planned summer program for the participating children.

Regardless of the form used, the above areas of compliance must be observed and documented in writing with a description of corrective actions taken if needed. This information must be kept on file. In addition to local site reviews, USDA may visit the seamless waiver programs sometime during their

operating schedule and a selected sample of sites are monitored by the Department of Education as part of the Coordinated Review Effort (CRE) process.

# **Record Keeping**

Sponsors must keep full and accurate records to substantiate the allowable administrative and operating costs and the number of program meals that they have submitted on each claim for reimbursement. To justify claims for reimbursement, sponsors must maintain the following records:

- records of meal counts taken daily at each site;
- records of claimed operating costs\*, including food, and other costs;
- records of claimed administrative costs\*, including labor and supplies;and
- records of funds accruing to the program.

The asterisk indicates critical information that must be maintained for the Summer Food Service Program as administered through DSS. Seamless Summer waivered programs continue to compile the required on-going records on meal and administrative costs associated with the National School Lunch, Breakfast, and/or Afterschool Snack Programs.

# **Meal Counts**

All sponsors will use daily site records to document the number of program meals they have served to children. The sponsor must provide all necessary record sheets to the site personnel. Site supervisors are responsible for keeping the records each day. The site personnel must complete the records based on actual counts taken at each site for each meal service on each day of operation. Site personnel must be sure that they record all required counts. These counts must include the following information.

The number of meals delivered (receiving site) or prepared (preparation site), by type (breakfast, snack, lunch, supper)

Vended programs must support this information with a signed delivery receipt. Good program management practices require that programs with a central

kitchen should also support this information with a signed copy of the delivery receipt. A designated member of the site staff must verify the adequacy and number of meals delivered by checking the meals when they are delivered to the site.

- The number of complete reimbursable meals (include first meals served to children or one meal type per child per day)
- The number of excess meals or meals leftover
- The number of nonreimbursable meals, including second meals
- The number of meals served to program adults, if any
- The number of meals served to non-program adults, if any

Sponsors must keep all site meal service records on file. All sponsor meal count records are subject to review and audit and must be maintained for three years plus the current year. Meal count records are the supportive documentation for claiming reimbursement.

# **Questions Answers**

1. Q. What is the "seamless waiver?"

A. The seamless waiver combines features of the National School Lunch Program (NSLP), the School Breakfast Program (SBP), and the Summer Food Service Program (SFSP). The purpose of this waiver is to make it easier for SFAs to feed children in low-income areas during the summer months (or during the extended breaks of a year-round school schedule) under the NSLP. By replacing most of the SFSP rules, the waiver reduces paperwork and the administrative burden that is normally associated with operating all three programs. Thus, USDA's Food and Nutrition Service (FNS) hopes that the waiver will encourage more SFAs to provide meals in the summer and other times when school is not in session.

2. Q. Can a SFA limit its sponsorship just to school sites?

A. Yes. However, FNS encourages providing food service at as many sites in the community as possible. An SFA should match its sponsorship of sites with its financial and administrative capabilities. Where feasible, an SFA could enlarge its summer food service to children in the community by sponsoring non-school sites that are operated by other non-profit organizations.

3. Q. Can schools operating an academic summer school, whether private or public, participate in the waiver as closed enrolled sites?

A. No. If the school site provides meals only to enrolled summer school students, it is not eligible to participate in the waiver. Section 225.14(d)(2) of the SFSP Regulations, which is not waived for seamless summer feeding

sites, requires that meal services at academic summer school sites must be open to children in the community.

4. Q. What are the criteria of approvable closed enrolled sites under the seamless summer feeding waiver?

A. An approved closed enrolled site could include any program for children, other than an academic summer school, provided that at least 50 percent of the enrolled children are eligible for free or reduced-price school meals. Examples of closed enrolled sites include recreation programs and enrichment classes or programs. The SFA could sponsor and operate these sites or sponsor sites that are operated by local government, school, or private non-profit staff.

5. Q. Can a school participating under the waiver as an open site serve staggered meal times for community children and school children attending summer school?

A. Yes, but it must be the same meal service (i.e., the same menu, same length of serving time, same eating area, etc.)

- 6. Q. Will qualifying schools continue to receive the severe need breakfast rates under waiver operations?
  - A. Yes, if documented per meal breakfast costs support the higher rates.
- 7. Q. Will schools participating as waiver sites continue to receive the commodity rates under NSI P?

A. Yes. Schools will receive the full commodity allotment for both lunches and suppers.

# South Carolina School Food Service Program Reference Manual Section 17: Summer Food Service Program

Notes:		